

February 2011

Dear Families,

Thank you for purchasing our cookbook!

Over the past two years Hulstrom students have been on a journey to become responsible global citizens. Through their journey they have participated in a standards based social study unit called EFAC DREAMS. They have spent time comparing and contrasting their lives to the lives of scholarship students in Kenya, East Africa. Hulstrom students have made true connections with these students and have been working hard to put together a fundraiser for their scholarship students so they can continue to go to school. Our students decided to make and sell cookbooks for their fundraiser. Each cookbook was sold for \$10.00 and 100% of the money will go towards scholarship for the students in Kenya.

Earlier this year our third grade students brought in recipes and held a taste test to determine which recipes would be "kid approved" for their cookbooks. This was a huge success and got our students very excited for their fundraiser. Thanks to a very generous parent volunteer, Amy Krause, our cookbooks are ready!



We want to give everyone some background knowledge on the non-profit Education for All Children before we begin our fundraiser. Education for All Children (EFAC) was established in March 2008 with the bold vision

to minimize the inequalities between developed and developing nations through education. EFAC provides scholarships, mentoring and global connections to exceptional students in underdeveloped nations. EFAC's first initiative is in Kenya, and in 3 years, EFAC has awarded scholarships to over 130 students through private fundraising totaling \$650,000.

The students at Hulstrom are excited to share their cookbooks with you and donate this much needed money to EFAC.

Enjoy!

Mrs. Bjorhus, Mrs. Carillo, Mr. Grabhorn, Mrs. Martin, and Mrs. Oakman



## What we learned...

*I learned from my experience that you can make a difference for someone other than yourself: food drive for the poor, Coats for Colorado, conserving water and energy.*

*~ Alex Anast*

*I learned from my experience that helping students in Kenya, can make a big difference in someone else's life, and my own life too. Then, as soon as we have raised \$750, I will feel really good for the kids to have an opportunity to go to school in Kenya. ~ Vika Shoykhet*

*I learned at this Christmas season, that we should give more often. And, we're giving an education to Mercy. I feel a lot better than before because of giving! ~Maggie Johns*

*I thought it was cool that kids from Hulstrom could help kids in another country by sharing good ideas and yummy recipes. I hope everyone buys a cookbook. If they do, every kid is a winner. ~Chloe Wolz*

*I learned that helping people outside of the U.S.A is fun. You can help people and most of all you make a difference in your community and fellow people.*

*~ Josie Page*

*I learned how to be giving and caring to other people. I learned how to think how other people feel. Not everything is all about you. ~Sophie Castillo*

*I learned that when you help, it feels good.*

*~ Michael Mote*

*I learned about helping people around the world. I also learned that we are more fortunate than some kids. We should all participate in fundraisers and we should all help our friends through the planet. ~Sydney Zietlow*





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*Kid Approved!*

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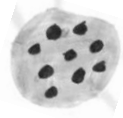
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## Appetizers...

### Black Bean Salsa

Submitted by Tamí Bjorhus

- 1 can Bush's Black Beans, drained
- 1 can White Shoepeg Corn, drained
- 1 can Diced Tomatoes (Basil, Garlic, and Oregano flavored)
- 1 can Rotel Tomatoes
- 8 oz. Italian Dressing
- Chopped onion to taste
- Chopped jalapeno to taste

Mix together and marinate in refrigerator at least 2 hours. Serve with tortilla chips.



### Bacon Wrapped Cocktail Weenies

Submitted by Brendan Harrington

- 1 lb. bacon
- 1 pkg cocktail smoked sausage links
- Brown sugar for sprinkling
- Toothpicks for securing



Cut bacon slices into thirds. Wrap each cocktail weenie with 1/3 slice of bacon & secure with a toothpick. Place on a baking sheet or oven proof container. Once all the weenies are assembled & in the pan, sprinkle very liberally with brown sugar & bake @ 350° for approximately 30-45 minutes (until bacon is cooked through,) basting occasionally with juices.